

SHARE & SAVOUR

Kettle Chips N' Dip V / GF \$9

Crispy seasoned kettle chips served with creamy French onion dip.

Truffle Parm Fries V / DFO \$13

Golden fries tossed with truffle salt, shaved Parmesan, and fresh parsley, served with garlic aioli.

Beer Battered Onion Rings DF \$11

Thick-cut onions dipped in a light beer batter and fried to crispy perfection.

Mozza Sticks V \$21

Crispy breaded mozzarella sticks served with a rich smoked tomato dipping sauce.

Dusted Chicken Wings DF

Lightly seasoned crispy wings served with your choice of sauce.

8PC. \$18 / 16PC. \$33 / 32PC. \$60

Broiled Cajun Shrimp GF / DF \$18

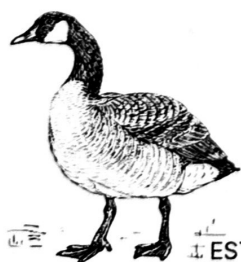
Tender shrimp broiled with Cajun spices, shallots and garlic, finished with charred lemon and parsley.

Queso Fundido GFO \$20

Chorizo sausage and melted cheese topped an avocado pico de gallo and served with flour tortilla chips.

Roasted Tomatoes & Whipped Feta V / GFO \$13

Sweet roasted tomatoes over whipped feta, drizzled with thyme oil and honey balsamic, served with grilled sourdough.



EST. 2025

The Burrow

GASTRO PUB

SOUPS & SALADS

Top Your Salad: Chicken \$8 | Seared Salmon \$10

Chef's Daily Soup \$8

A fresh-made creation inspired by the season and the Chef's imagination.

Seafood Chowder GF \$18

A creamy seafood broth loaded with shrimp, scallops, haddock, salmon and crab

Caesar Salad GFO / DFO \$16

Crisp chopped romaine tossed with bacon, Parmesan, sourdough croutons, and Caesar dressing, finished with charred lemon.

Greek Salad V / DFO \$16

Mixed greens with tomatoes, red onion, peppers, olives, and feta, dressed in lemon oregano vinaigrette.

Beet & Warm Goat Cheese V / DFO \$18

Roasted red beets with orange segments, toasted hazelnuts, and warm breaded goat cheese, drizzled with hazelnut vinaigrette.

NACHOS

Veggie Nachos V / GF \$19

Corn chips with melted mozzarella and cheddar, tomatoes, peppers, onions, black olives, and jalapeños.

Pulled Pork Nachos GF \$24

Loaded nachos with Memphis-style pulled pork, melted cheese, veggies, and honey BBQ drizzle.

Bacon Cheeseburger Nachos GF \$25

A playful twist on a classic – topped with ground beef, bacon, cheese, pickles, lettuce, and burger sauce.

BBQ Chicken Nachos GF \$24

Grilled chicken, melted cheese, peppers, red onions, and tomatoes with a honey BBQ finish.

HANDHELDS

Served with house-cut fries.

Upgrade to Truffle Fries \$4 | Caesar or Greek Salad \$2 | Beet & Goat Cheese Salad \$5

Classic Smash Burger GFO \$22

Two crispy-edged smash patties with American cheddar, onions, pickles, shredded lettuce and secret sauce on a brioche bun.

Oaks Burger GFO \$24

A single patty layered with caramelized bacon jam, onions, lettuce, tomato, and burger sauce on a brioche bun.

Chicken Cordon Bleu Sandwich GFO / DFO \$22

Crispy chicken breast layered with Black Forest ham, melted Swiss, lettuce, and dijonnaise on a brioche bun.

Pulled Pork Sandwich GFO / DFO \$22

Slow-cooked Memphis-style pulled pork with honey BBQ, smoked cheddar, apple-fennel slaw, and crispy onions on brioche.

Chopped Chicken Caesar Wrap DFO \$19

Seasoned chicken breast tossed with Caesar salad and wrapped in a warm flour tortilla.

ENTRÉES

Pasta Feature \$24

A new twist every day - from creamy classics to bold modern combinations, our chef's daily pasta is always worth discovering

Halibut Fish & Chips DF 4oz \$27

Beer-battered Halibut served with house-cut fries, coleslaw, tartar sauce, and charred lemon.

8oz \$37

Chicken Souvlaki GFO \$25

Marinated grilled chicken skewers with rice pilaf, horiatiki salata, pita bread, and tzatziki.

Steak Frites GF \$43

Grilled 8oz tenderloin served with house-cut fries, seasonal vegetables, and red wine demi-glace.

Seared Salmon GF \$32

Pan-seared Atlantic salmon over warm roasted corn and potato succotash and pea puree

THE BURROW GASTRO PUB EST. 2025

V - Vegetarian / VO - Vegetarian Option / VG - Vegan / GF - Gluten Free / GFO - Gluten Free Option
DF - Dairy Free / DFO - Dairy Free Option